

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

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Washington, D. C.

March 15, 1952

Legal Minimums

Location adjustments by producing areas of legal minimum prices for vegetables for processing as of February 15, 1952, have been announced by the Production and Marketing Administration, USDA. The legal minimums apply to February 15 instead of January 15.

The announcement lists the 1950 season average prices paid to growers, the February 15 legal minimum prices adjusted for location, and the increase in adjusted legal minimum price over the 1950 season average as of February 15 for 11 vegetables for processing.

The PMA announcement was reproduced by N.C.A. as a Supplement to the INFORMATION LETTER of March 8. Subsequently, N.C.A. found errors in the PMA tables for snap beans, beets, and spinach, and called PMA's attention to them. PMA has issued an errata sheet, and the N.C.A. Supplement has now been reproduced, embodying the PMA corrections, in a corrected announcement suitable for use by canners. The Supplement has been mailed to all persons and all offices on the INFORMATION LETTER mailing list. Canners who received a copy of the original Supplement, which reproduced the PMA errors, should discard it.

CMP Reg. 6—Construction Using Controlled Materials

CMP Regulation 6, issued by the National Production Authority March 6, supersedes all previous regulations controlling construction. CMP Reg. 6 authorizes continued use of "self-certification" in placing orders for steel, copper, and aluminum for construction.

The new construction regulation limits the use of the self-certification procedure to projects requiring limited tonnages of controlled materials costing no more than specified amounts.

The dollar limitations are a \$100,000 ceiling on expenditures for building equipment and materials and a \$200,-

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N.C.A. Asks Enactment Of Formula for Decontrol

The N.C.A. testified this week that the canning industry favors a statutory formula for the suspension of price controls on commodities in adequate supply where prevailing prices are exerting no inflationary pressures.

The N.C.A. presentation was made March 11 at a hearing by the Senate Committee on Banking and Currency on bills to extend the Defense Production Act, under which price controls are administered. The hearings began March 5 and will continue through March 21.

Vegetable Supply and Prices

Commercial canners and freezers of vegetables generally are seeking somewhat smaller acreages and tonnages this year than last, according to a report by BAE in *The Demand and Price Situation*. BAE states:

"Because of this lighter demand, processors will be inclined to offer slightly lower contract prices to growers than in 1951. At the same time, growers probably will resist offers of lower prices because of increased costs of production. Consequently, processors will have to hold to prices close to last year's if they do not want to lose substantial acreage.

"Acreages suggested for 1952 harvest in the Department goals for 9 processing crops total only 2 percent less than aggregate acreage harvested in 1951. However, if such acreages are planted, and if yields per acre are no better than average, the resulting production would total 15 percent less than in 1951."

Henry P. Taylor, 1950 President of N.C.A., testified. He pointed out that 83 percent of the volume of canned fruits and vegetables are selling below ceilings. In an analysis of this 83 percent volume, Mr. Taylor stated that it is found that 25 percent of the volume is selling from 1 to 5 percent below ceilings, 26 percent from 6 to 10 percent below ceilings, and 32 percent are more than 10 percent below ceiling prices.

Mr. Taylor's statement startled the Senate Committee when it called attention to the fact that the U. S. Department of Agriculture has recommended an over-all 15 percent reduction in the tonnage of vegetables for processing this season, while the Office of Price Stabilization is urging a continuation of controls, presumably be-

(Please turn to page 128)

M-25 Amendment Permits Unrestricted Use of Cans Made Of Secondary Tin Mill Products, on Pro Rata Basis

Amendment 1 to M-25 authorizes canners and other packers to use cans made of secondary tin mill plate for the packaging of any commodity without regard to can quotas or can specifications.

The amendment, issued and effective March 13, does not change quota limitations and specifications as set forth in the original can order.

NPA explained that 103,000 tons of secondary tin mill plate will be allotted to can manufacturers for the

remainder of the first quarter and for the second quarter of 1952. Of this allotment, 35,000 tons will be available for the remainder of the first quarter of 1952 and 68,000 tons for the second quarter.

The amendment requires that cans or parts of cans—or an equivalent quantity of tin plate—made from any part of the secondary tin mill plate allotted to a can manufacturer must be offered to his customers on a pro rata basis. (Please turn to page 129)

PUBLICITY

True Story Magazine

Pictures of cans of food outline the pages of *True Story* magazine's "Recipes of the Month" article in the March issue.

The article is entitled "Second Helpings" and has six "expandable" recipes, featuring various canned foods. At the end of each recipe, easy directions are given for increasing the amount if larger portions are needed.

The following canned foods are used in the recipes: mushrooms, peas, pimientos, tomatoes, kidney beans, ripe olives, salmon, corn, and lima beans.

Charm Magazine

Charlotte Adams says to rely on your own well-stocked kitchen cupboard to produce quick company meals. Her article, entitled "The Market Was Closed," appears in the February issue of *Charm* magazine.

A full-page color photograph accompanies the article, showing a kitchen cupboard stocked with the canned and prepared foods necessary for preparing the four menus. Included with each of the menus is a market order and recipes. The canned foods featured in them are baked beans, brown bread, tomatoes, pears, meat balls in tomato sauce, whole kernel corn, artichoke hearts, crepes suzette, salmon, tuna, potato sticks, peas, date-nut pudding, macaroni and cheese, deviled ham, beets and apple sauce.

Woman's Day Magazine

In an article illustrated at the top of each column with the heading "Found Money" and an illustration of a piggy savings bank, the February issue of *Woman's Day* magazine features canned vegetables. The cost is given for each recipe. It is computed on the average prices in large supermarkets throughout the United States, at the time the magazine went to press.

The magazine, which is distributed in the A&P food stores, titles the article "Dressing Up Canned Vegetables" and includes 16 recipes. The subtitle states, "Now's the time to stretch your food dollars by serving canned vegetables, and here's how to give them extra flavor and eye appeal." In all, canned vegetables are used 24 times in the article.

Better Living Magazine

The March issue of *Better Living* magazine uses 42 canned foods in its six interesting food articles.

Of particular interest is the article "I'm Always Ready for Unexpected Guests." It is the tenth of a series of articles by homemakers from various parts of the country. Mrs. Lorene Stoner Angus of Newton, Pa., the guest writer and a former home economist, says that she solves the problem of feeding unexpected guests with her "Oh, Gosh! What'll-I-Have? Shelf."

On the shelf for main courses, she says, "I keep a wide selection of canned foods—corned beef, salmon, tuna, baked beans, sausages, hams, spaghetti—and have a special dish to make from each."

Among the other canned foods on the shelf for quick snacks and meals, she keeps canned breads, fruits, juices, Vienna sausages, luncheon meat, and sardines.

Good Housekeeping

Good Housekeeping magazine has presented the food section to its readers in the form of a cook book from time to time. The latest in the cook book series appears in the March issue as the "Fish Cook Book." There are 223 uses of canned foods included.

In the 50 pages of fish recipes and suggestions, Dorothy Marsh, food editor, and her staff have included many using canned salmon, tuna, lobster, crab meat, anchovies, shrimp, halibut, clams, and codfish. Color photographs are found throughout the pages.

Other canned foods included are ripe olives, apricots, peaches, pears, pineapple, fruit cocktail, cranberry sauce, plums, grapefruit sections, mushrooms, tomato soup, cream of mushroom soup, cream of chicken soup, peas, tomato juice, tomatoes, tomato sauce, potato sticks, corn, pimientos, spaghetti sauce, clam chowder, clam juice, and tomato puree.

American Home Magazine

"Take A Can of Corn" is the American Home Quickies article in the March *American Home* magazine.

Six recipes and seven short suggestions for using canned corn are given. A full-page color photograph of the six recipes accompanies the article.

Along with corn, the following canned foods are used: tomato soup, cream of celery soup, green beans, ripe olives, chipped beef, and pineapple.

LABELING

Changes in Labeling Manual

The first new page prepared for insertion in the N.C.A. labeling manual, *Modern Labels for Canned Foods*, was mailed to canners this week. The new page summarizes the present status of proposed new standards for canned pineapple, and has been printed on green paper to emphasize that it is not to be a permanent part of the manual.

The N.C.A. labeling manual was sent to all canners shortly before October 1, 1951, and since then, additional copies have been distributed upon request to canners, label manufacturers, wholesale grocers, and food brokers.

It is requested that each canner advise the N.C.A. Labeling Research Division of the names of the persons in his company to whom supplementary manual pages should be addressed. Whenever any of these persons is responsible for keeping more than one manual up to date, he should advise N.C.A. of the number of copies of the manual for which he wishes to receive additional data.

PERSONNEL

Virginia Canners Association

The Virginia Canners Association elected the following officers at the association's annual meeting:

President—S. G. Wimmer, S. G. Wimmer & Sons, Christiansburg (reelected); vice president—J. W. Siegfried, Jr., of J. W. Siegfried, Jr., Columbia; and secretary-treasurer—E. S. Marshall, E. S. Marshall Co., Roanoke (reelected).

National Preservers Assn.

The National Preservers Association elected the following officers at the association's annual meeting:

President—Leo M. Abrahams, General Preserve Co., Inc., Brooklyn; vice presidents—Buell H. Bedford, Bedford Products, Inc., Dunkirk, N. Y., E. J. Mackaben, Lutz & Schramm, Inc., Pittsburgh, T. E. McCaffray, National Fruit Canning Co., Seattle (reelected); secretary-treasurer—John C. Fosgate, Chester C. Fosgate, Co., Orlando, Fla. (reelected); managing director—W. Lowe Walde, Washington, D. C. (reelected).

Northwest Packers & Growers

Northwest Packers and Growers, Inc., elected the following officers at the association's annual meeting:

President—George M. Martin, The Utah Canning Co., Freewater, Ore.; vice president—Max Lehmann, Northwest Packing Co., Portland, Ore.; secretary-treasurer—William E. Yeomans, Portland, Ore. (reelected).

Canco Elects L. W. Graaskamp

L. W. Graaskamp, vice president of American Can Company, has been elected to that company's board of directors.

Mr. Graaskamp was vice president in charge of sales from 1949 to 1951. Early last year he was assigned to broader responsibilities to work directly with the principal executive officers in the over-all administration of the company.

New Association Members

The following firms have been admitted into membership in the N.C.A. since January 12, 1952:

ALASKA REEFER FISHERIES, 820 East D St., Tacoma 2, Wash. Product—Salmon. Officers—John Breskovich and Robert Breskovich, partners.

COASTAL GLACIER SEA FOODS, INC., Hoonah, Alaska. Products—Crab meat, salmon. Officers—Norton Clapp, president; W. F. Smith, vice president; Al Link, secretary-treasurer.

CONCORD CANNING CO., INC., Concord, Ga. Products—Peaches, pimientos. Officers—J. H. Baker, manager; R. H. Strickland, president; H. A. Ware, vice president.

GRAHAM SEA FOOD CO., P. O. Box 308, Bayou La Batre, Ala. Products—Oysters, shrimp. Officers—L. W. Graham and Olivet Graham.

IVERSEN CANNING CO., 209 Luther Bldg., Bellingham, Wash. Factory—Cape May, N. J. Products—Clams, clam nectar, salmon.

M. V. NORTH STAR, 2206 Exchange Bldg., Seattle 4, Wash. Product—Salmon. Officer—George L. Hull.

MORGAN PACKING CO., INC., Austin, Ind. Factories—Austin, Brownstown, Columbus, Edinburg, Franklin, Scottsburg. Products—Beets, carrots, corn, catsup, tomato juice, tomato puree, beans (dry), hominy, mixed vegetables, peas and carrots, sauerkraut, spaghetti, soup, pumpkin. Officers—L. H. Morgan, president; T. N. Lyons, vice president.

NEW ENGLAND CANNERS, INC., 81 Ingell St., P. O. Box 1688, Taunton, Mass. Products—Dried beans, cranberry sauce. Officers—Russell E. Appling, president-manager; Russell B. Myers, treasurer.

PACIFIC REEFER FISHERIES, 820 East D St., Tacoma 2, Wash. Product—Salmon. Officers—John Breskovich and Robert Breskovich, partners.

PACIFIC SEAFOODS, INC., 701 Central Bldg., Seattle 4, Wash. Factory—Westport. Product—Salmon. Officers—Roy Furford, president; Everett Sharp, vice president; Ivar Wendt, secretary-manager.

SERTO PACKING CO., INC., 335 Greenwich St., New York, N. Y. Factory—195 Franklin St., New York, N. Y. Products—Marachino cherries, kidney beans, chick peas, peppers (sweet and hot). Officers—Louis J. Scaramelli, Sr.,

president; Alfred B. Scaramelli, assistant treasurer.

WASHINGTON FISH & OYSTER CO. OF CALIFORNIA, 544 Sansome St., San Francisco 11, Calif. Products—Clams, tins. Officer—Albert D. Levy, secretary-treasurer.

WELLMAN PECK & CO., 335 Embarcadero, San Francisco, Calif. Products—Jellies, preserves. Officers—E. W. Stadtmuller, chairman of the board; E. W. Wright, president; C. W. Benedict, vice president; A. Johnson, vice president.

EMPACADORA DE ISLA, S. A., Av. Juarez 230, D.F., Mexico 1, D. F. Factory—Isla, State of Veracruz, Mexico. Products—Pineapple, pineapple juice, peppers. Officers—Alonso F. Isla, president-general manager; Walter Schwuchow, assistant manager.

MEETINGS

High Quality of Canned Foods Stressed by President Heinz

The canning industry has made tremendous progress in the past 50 years and this progress, great as it is, will be dwarfed by the progress of the next 50 years, it was stated by N.C.A. President Fred C. Heinz in an address this week at the annual meeting of the Northwest Cannery Association.

"In spite of all the progress we have had, however, and all the progress that lies ahead of us," Mr. Heinz stated, "we must not forget about quality. Progress without regard for quality is no progress at all."

Noting that "people are more finicky about food than they are about anything else they buy," Mr. Heinz continued:

"You may think the quality of your product is your own business. It certainly is, to the extent that any man in America has the right to lose money or go bankrupt. I do not think many of you wish to exercise that right, though, and that is why I have taken the liberty of talking on a subject that is very dear to me. It is a subject that is important to all of us, because we are all in the same boat, and it is not possible for the rest of us to keep our portion of the boat afloat while someone else scuttles his portion. By that, I mean that the great public confidence that exists for canned foods has been built up over a period of time by the efforts of many, throughout this region, and across the country.

"Last year, the National Cannery Association spent nearly \$300,000 on research activities, most of which had either the immediate or ultimate effect of improving the quality of your product. I think it is commendable and farsighted for an industry that has been expanding, as ours has, to devote that much money to quality.

"Our Association, I believe, is the perfect example of how cannery, ma-

chinery and supply people and brokers can cooperate with each other for the common good of the industry. Nevertheless, making available new techniques, introducing new processes and new machinery are of no avail, unless it is properly implemented into your individual businesses by management."

Tri-State Packers School

Dr. Charles H. Mahoney, Director of the N.C.A. Raw Products Research Bureau, and Dr. Howard L. Stier, Director of the Statistics Division, will take part in a discussion of "Processing Crops in Our Agricultural Economy" at the Tri-State Packers Association's annual school, to be held March 19-21.

Forthcoming Meetings

March 17-18—Cannery League of California, Annual Directors Conference, Santa Barbara

March 19-21—Tri-State Packers Association, Spring Meeting and Cannery School, Lord Baltimore Hotel, Baltimore, Md.

April 1—Wisconsin Cannery Association, Food Technology Conference, Babcock Hall, University of Wisconsin, Madison

April 1-4—American Management Association, 21st National Packaging Exposition, Auditorium, Atlantic City, N. J.

April 2—Wisconsin Cannery Association, Cannery Safety Institute, Lorraine Hotel, Madison

April 10—Indiana Cannery Association, Spring Meeting, Claypool Hotel, Indianapolis

April 27-30—United States Wholesale Grocers Association, 60th Anniversary Convention and Exposition, Hilton Hotel, Chicago

May 7-9—Seventh Industrial Waste Conference, Purdue University, Lafayette, Ind.

June 8-12—Institute of Food Technologists, Grand Rapids, Mich.

June 9-10—Michigan Cannery Association, Spring Meeting, Park Place Hotel, Traverse City

July 9-10—National Kraut Packers Association, Annual Meeting, Catawba Cliffs Beach Club, near Fort Clinton, Ohio

November 3-4—Iowa-Nebraska Cannery Association, Hotel Fort Des Moines, Des Moines

November 6—Illinois Cannery Association, Fall Meeting, Bismarck Hotel, Chicago

November 10-11—Wisconsin Cannery Association, 48th Annual Convention, Schroeder Hotel, Milwaukee

November 20-21—Indiana Cannery Association, Annual Convention, French Lick Springs Hotel, French Lick Springs

November 24-25—Pennsylvania Cannery Association, 38th Annual Convention, Penn-Harris Hotel, Harrisburg

December 1-2—Michigan Cannery Association, Fall Meeting, Pantlind Hotel, Grand Rapids

December 2-3—Ohio Cannery Association, Annual Convention, The Neil House, Columbus

December 4-5—New York State Cannery and Freezers Association, Inc., 67th Annual Convention, Hotel Statler, Buffalo

December 4-5—Tri-State Packers Association, 49th Annual Convention, Atlantic City, N. J.

December 6—Illinois Cannery Association, Fall Meeting, Bismarck Hotel, Chicago

CONGRESS

Suspension of Price Control

Specific standards for suspending price controls are contained in H. R. 6985, introduced in the House March 11 by Representative Burleson (Tex.). The bill provides that

"the ceiling price for any material, which by its nature is not susceptible to speculative buying and not more than 10 per centum of which is purchased with government funds for defense purposes, shall be suspended as long as: (1) The material is selling below the ceiling price and has sold below that price for a period of six months; or (2) the material is in adequate or surplus supply to meet current civilian and military consumption and has been in such adequate or surplus supply for a period of six months. For the purpose of this proviso, a material shall be considered in adequate or surplus supply whenever such material is not being allocated for civilian use under the authority of Title I of this Act."

The Burleson bill was referred to the House Committee on Banking and Currency, which will start hearings on extension of the Defense Production Act on March 24.

Short-Cycle Vegetables

Bills to prohibit the imposition of price controls or price support programs on so-called "short-cycle" vegetables have been introduced in the House by Representatives King (Pa.), Herlong (Fla.), and McIntire (Me.).

Vegetables defined in the bills as "short-cycle" vegetables are "green beans (fava, lima, or snap), beets, broccoli, brussels sprouts, cabbage, carrots, cauliflower, cantaloupes, celery, collards, sweet corn, cucumbers, dandelion, eggplant, endive, escarole, horseradish, kale, leaks, lettuce, okra, onions, parsnips, parsnips, peas, peppers, potatoes, radishes, scallions, spinach, squash, pumpkin, sweet potatoes, tomatoes, turnips, rutabagas, and watermelons."

The bills, H. R. 6917, H. R. 6918 and H. R. 6919, state that neither price controls nor price support is needed on these products, whether raw or in processed form, because "they can be grown quickly and in greater quantities than the public normally consumes, so that supply quickly adjusts itself to demand, at prices which are fair to both producer and consumer."

Formula for Decontrol

(Concluded from page 125)

cause of scarcity and inflationary pressure.

Administration witnesses including Defense Mobilizer Wilson, Director of Economic Stabilization Putnam, and Price Stabilizer Arnall have urged that the controls authority be extended. They have suggested in their testimony that price ceilings may be suspended on some items selling below ceiling prices.

The House Committee on Banking and Currency is expected to start hearings about March 24, and N.C.A. plans to be represented at these hearings.

DEFENSE

Canned Tomato Adjustments

Minor adjustments in ceiling prices for canned tomatoes in Baltimore and the Eastern Shore of Maryland, Delaware, and Tidewater Virginia have been authorized by OPS.

SR 9 to CPR 55 authorizes canners in Baltimore to decrease 1948 weighted average raw material costs for tomatoes by \$3.75 a ton before computing the required raw material adjustment under Section 2(c) of CPR 55.

SR 10 to CPR 55 provides low-end ceiling price adjustments for tomatoes canned in Delaware and Virginia and in those counties in Maryland east of Chesapeake Bay and the Susquehanna River. Tomato canners in those areas may increase ceiling prices per dozen containers as established under CPR 55 to the following amounts:

No. 303 cans standard grade.....	\$1.33
No. 2 cans standard grade.....	1.48
No. 2½ cans standard grade.....	2.20
No. 10 cans standard grade.....	7.50

Amendment 1 to SR 10 to CPR 55 adds a pricing provision to permit processors who take advantage of the adjustment provided by SR 10 to figure adjusted ceiling prices for items of canned tomatoes for which dollars and cents low-end ceiling prices were not named in SR 10. For such items, ceiling prices will be calculated by using as a comparison item an item for which a dollar and cent ceiling price is named under SR 10.

SR 9 and SR 10 were issued March 6. Amendment 1 to SR 10 was issued March 11. All three documents were effective March 11.

Tomato Product Adjustments

Amendment 2 to SR 5 to CPR 55 increases the amounts of the low-end adjustments provided by SR 5 for 8-ounce containers of tomato sauce and hot sauce, effective March 17.

The low-end ceiling price for 8-ounce fancy grade tomato sauce is increased from 64 cents to 65 cents a dozen, the low-end ceiling price of 59 cents for "other grades" of 8-ounce tomato sauce and hot sauce is increased to 60 cents and is made applicable to standard grade only of tomato sauce and "all grades" of hot sauce, while a new low-end price of 62½ cents a dozen is established for 8-ounce extra standard grade of tomato sauce.

Amendment 2 changes the table in Section 4(b) of SR 5 to read:

Product	Container size and grade	Adjusted ceiling price (per dozen containers)
Canned tomato sauce.....	8 oz., fancy grade	90.65
Canned tomato sauce.....	8 oz., extra standard grade.....	.625
Canned tomato sauce.....	8 oz., standard grade.....	.60
Canned tomato sauce.....	No. 10, all grades	None
Canned hot sauce.....	8 oz., all grades.....	.60
Canned hot sauce.....	No. 10, all grades	None

CMP Reg. 6—Construction

(Concluded from page 125)

000 limit on purchases of production equipment and machinery. The amounts of controlled materials permitted under self-certification remain as before: 25 tons of carbon and alloy steel including all types of structural (not to include more than 2.5 tons of alloy and no stainless steel), 2,000 pounds of copper and copper-base alloys, and 1,000 pounds of aluminum.

Self-certification procedures remain the same: For construction materials, the rating "U-6-2Q52" is placed on the order to each supplier and is followed by "Certified under Revised CMP Regulation 6". Signature of the owner or authorized representative is necessary. (The "2Q52" signifies the quarter in 1952 in which delivery is to be made.) For non-controlled materials, building equipment, and production equipment necessary to complete construction of the project, the rating "DO-U-6" is placed on each order, followed with "Certified under Revised CMP Regulation 6," the desired de-

livery date, and the company's official signature.

When more than the amounts of controlled materials available under self-certification are needed for construction, CMP 4-C applications are to be filed with the Office of Materials and Facilities, PMA, USDA, or with the Defense Fisheries Administration, for an allotment of materials and priority assistance.

Copies of CMP Reg. 6 and the CMP 4-C forms are available from the N.C.A.

Can Order, M-25

(Concluded from page 125)

Following is the text of Amendment 1 to M-25:

TITLE 32A—NATIONAL DEFENSE, APPENDIX

Chapter VI—National Production Authority, Department of Commerce

[NPA Order M-25, Amendment 1 of March 13, 1952]

M-25—CANS

This amendment to NPA Order M-25 is found necessary and appropriate to promote the national defense and is issued pursuant to the Defense Production Act of 1950, as amended. In the formulation of this amendment there has been consultation with industry representatives, including trade association representatives, and consideration has been given to their recommendations.

NPA Order M-25, as last amended January 22, 1952, is hereby further amended in the following respects:

1. Paragraph (e) of section 2 is amended to read as follows:

(e) "Tin plate" means steel sheets coated with tin, and includes electrolytic tin plate, hot-dipped tin plate, primes, seconds, unassorted, tin plate waste-waste, menders, unmended menders, and unassorted temper tin plate. Tin plate (except waste-waste) is furnished as "specification production plate" or "mill accumulation plate," and each such class includes primes, seconds, and unassorted. Specification production plate is plate produced against orders for specific end uses. Mill accumulation plate is plate arising in the production of specification production plate not applicable against such orders.

2. Section 9 is amended by the addition of a new paragraph, designated paragraph (e) and reading as follows:

(e) *Special allotments of can materials.* As used in this paragraph the terms "allotment," "controlled materials," and "authorized production schedule" shall have the same meanings as in CMP Regulation No.

1. If the allotment or any supplemental allotment of controlled materials made to a can manufacturer for the first or second calendar quarter of 1952 includes in express terms a specified weight of mill accumulation plate, tin plate waste-waste, unmended menders, unassorted temper tin plate, or "other coated secondaries" (as defined in NPA Order M-24, as amended), for use by him in fulfilling his authorized production schedule, then, to the extent that he orders and accepts delivery of any such secondary material and to the extent that he manufactures cans or parts of cans or both made entirely therefrom, he shall offer such cans and parts of cans so manufactured, or an equivalent quantity, among his customers on a pro rata basis. If, upon the first or any subsequent offering, any customer fails to order any cans or parts of cans representing his pro rata share, the cans and parts of cans so un-ordered shall also be offered by the can manufacturer among his remaining customers on a pro rata basis. Any packer purchasing such cans or parts of cans may use the same, or an equivalent quantity, during any calendar quarter or quarters of 1952 for packing any product irrespective of the quota percentage limitations and the can material specifications of this order. The can manufacturer shall deliver to each purchaser of any cans or parts of cans supplied under this paragraph a certificate reading substantially as follows:

Certified for use in accordance with section 9(e) of NPA Order M-25.

This amendment shall take effect March 13, 1952.

(Sec. 704, 64 Stat. 816, Pub. Law 96, 82d Cong.; 50 U.S.C. App. Supp. 2154)

NATIONAL PRODUCTION AUTHORITY,
By JOHN B. OLVERSON,
Recording Secretary.

SUPPLIES

1951 Metal Can Shipments

Shipments of metal cans for fruits and vegetables, including juice, amounted to 1,354,463 short tons of steel during 1951, as compared with 1,304,703 tons during 1950, according to a report by the Bureau of the Census, U. S. Department of Commerce. This represents an increase of almost 4 percent over 1950 shipments, in terms of steel consumed in the manufacture of fruit and vegetable cans shipped during the calendar year.

Shipments of cans for fish and sea food, however, declined about 30 percent, from 150,372 tons in 1950 to 105,704 tons in 1951.

Shipments of all food cans during 1951 amounted to 2,550,949 tons of

steel as compared with 2,558,591 tons in 1950.

Total shipments, including both food cans and nonfood cans, were 3,893,384 tons in 1951 as compared with 3,804,551 tons in 1950.

The shipments are measured in terms of short tons of steel consumed in the manufacture of cans.

	1950*	1951
(in short tons of steel)		
Fruit and vegetable (including juice)	1,304,703	1,354,463
Fish and sea food	150,372	105,704
Meat, including poultry	123,012	(a)
Evaporated milk	252,455	251,536
Condensed milk	6,059	5,898
Other dairy products	34,576	35,747
Lard and shortening	102,095	83,491
Coffee	(a)	172,480
All other food cans	577,677	549,272
Total food cans	2,550,949	2,558,591
Total nonfood cans	1,342,435	1,245,960

* Revised. (a) Data combined with "all other food cans" to avoid disclosing figures for individual companies.

Tin Supply Situation

NPA informed brass and bronze ingot manufacturers this week that only about one-third of the demand for tin is covered by the commercial supply and that Reconstruction Finance Corporation and consumer stocks are being drawn on heavily. About as much tin as could be expected is now coming from foreign sources, and the surplus of world supply of tin is very small at present, NPA said.

STANDARDS

Currants for Processing

U. S. standards for currants for processing have been proposed by the Production and Marketing Administration, USDA. Text of the proposed standards were published in the *Federal Register* of March 1. Interested parties may submit views or comments concerning the proposed standards until March 31.

FOREIGN TRADE

Fruit Toppings for Bermuda

Ice cream fruit toppings, except chocolate, may now be imported into Bermuda from dollar sources, according to Government Notice No. 55-1952, dated January 14, and published in the *Bermuda Gazette* of January 19.

STATISTICS

Green Peas for Processing

An increase of about 2 percent over 1951—and the 1952 goal—in the planted acreage of green peas for processing is indicated for 1952, according to the Bureau of Agricultural Economics.

Assuming a loss in plantings of about 7 percent, in line with recent years, the indicated planted acreage of 479,010 acres of processing peas would result in about 445,000 acres for harvest, slightly less than last year but 6 percent above the 1941-50 average. On the basis of these early-season indications, acreage for canning and other processing will be only slightly more than the 1951 acreage but about 6 percent less than the 1941-50 average. The acreage in prospect for this year for freezing exceeds last year's acreage by about 2 percent.

State	1951 indi- cated	1951 revised	1952 indi- cated	Percent change, 1952 indicated and 1951 revised
(acres)	(acres)	(acres)	(acres)	
Maine.....	9,800	9,360	9,000	- 4
New York.....	34,000	30,300	27,500	- 9
Pennsylvania.....	16,200	12,000	11,800	- 2
Ohio.....	3,000	2,700	3,000	+11
Indiana.....	4,100	3,200	2,900	- 9
Illinois.....	26,460	28,500	29,600	+ 4
Michigan.....	7,400	6,400	6,100	- 5
Wisconsin.....	139,000	134,700	137,500	+ 2
Minnesota.....	60,500	56,800	61,000	+ 7
Iowa.....	5,100	4,700	5,100	+ 9
Delaware.....	2,900	2,500	2,550	+ 2
Maryland.....	7,900	9,120	8,600	- 6
Virginia.....	2,100	2,100	2,100	...
Idaho.....	9,100	11,100	10,500	- 5
Colorado.....	3,800	4,200	5,100	+21
Utah.....	14,400	9,600	10,600	+10
Washington.....	64,500	64,400	65,000	+ 1
Oregon.....	87,700	59,800	61,000	+ 2
California.....	10,870	11,500	10,700	- 7
Other states ¹	7,410	9,020	9,360	+ 4
U. S. Total.....	486,240	471,900	479,010	+1.5
Forcanning and other processing.....	364,050	355,380	360,410	+1.4
For freezing.....	122,190	116,520	118,600	+1.8

¹ Ark., Ga., Kans., Mo., Mont., Nebr., N. J., Okla., Tenn., W. Va., and Wyo.

Spinach for Processing

Spinach processors in California and Texas indicate a production of 66,200 tons, according to the Bureau of Agricultural Economics. This is about 12 percent less than the 1951 winter crop of 74,600 tons and 41 percent above the 1941-50 average production of 46,830 tons. The 1952 production goal for all spinach for processing which the USDA has pro-

Reminder on Reporting Stocks

The Division of Statistics is making a concerted effort to speed up the reporting of packs, stocks, and shipments. It is hoped that the March 1 stock reports can be mailed to canners by March 21. However, this will be possible only if all canners have submitted their reports. All canners who have not yet sent in their report of March 1 stocks are urged to do so immediately. Each canner should send in the report of April 1 stocks not later than April 10.

posed calls for 84,000 tons. The indicated production of winter spinach in Texas and California would account for 75 percent of that goal.

The March 1 indicated yield for the two states is 4.33 tons per acre. This compares with 5.14 tons obtained in 1951 and an average of 3.26 tons for the preceding 10-year period.

The indicated acreage of processing spinach in the two states is estimated at 15,300 acres, 5 percent above the 1951 acreage and 10 percent above average. This acreage of winter spinach is 47 percent of the 1952 acreage goal announced by USDA for all spinach for processing.

Citrus Fruit Production

Total production of citrus for the 1951-52 season is estimated by the Bureau of Agricultural Economics at 175.9 million boxes, down 3.1 percent below the 1950-51 production of 181.6 million boxes.

Orange production for the 1951-52 season is estimated at 117.9 million boxes, one percent above the 1950-51 crop. Improvement in Florida prospects during February more than offset declines in California.

Grapefruit production is estimated at 40.4 million boxes, 13 percent less than last season. Declines are seen for all states except Florida, where production is expected to be up 8.4 percent.

	1949	1950	1951 indicated
—(Thousands of boxes)—			
Oranges, total.....	103,465	116,810	117,900
California.....	41,860	45,110	40,800
Florida.....	58,500	67,300	76,000
Texas.....	1,760	2,700	300
Arizona.....	985	1,400	750
Louisiana.....	360	300	50
Tangerines, Fla.....	5,000	4,800	5,000
Grapefruit, total.....	36,500	46,580	40,400
Florida.....	24,200	33,200	36,000
Texas.....	6,400	7,500	200
Arizona.....	3,400	3,150	2,000
California.....	2,500	2,730	2,200
Lemons, Calif.....	11,360	13,400	12,600

Season begins with the bloom of the year shown and ends with the completion of harvest the following year.

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